

## Agricultural Marketing Service, USDA

## §51.1552

(C) Including therein not more than 1 percent for potatoes which are frozen or affected by soft rot or wet breakdown. See §51.1547.

(ii) *En route or at Destination*: A total of 12 percent for potatoes in any lot which fail to meet the requirements for the grade: Provided, that included in this tolerance not more than the following percentages shall be allowed for the defects listed:

(A) 8 percent for external defects;

(B) 8 percent for internal defects;

(C) Including therein not more than 2 percent for potatoes which are frozen or affected by soft rot or wet breakdown. See §51.1547.

(b) *For off-size*. (1) Not more than 3 percent of the potatoes in any lot may be smaller than the required or specified minimum size except that a tolerance of 5 percent shall be allowed for potatoes packed to meet a minimum size of 2¼ inches or larger in diameter or 5 ounces or more in weight. In addition, not more than 10 percent may be larger than any required or specified maximum size. See §51.1547.

(2) When a percentage of the potatoes is specified to be of a certain size and larger, individual samples shall have not less than one-half of the percentage specified: *Provided*, That the average for the entire lot is not less than the percentage specified.

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### APPLICATION OF TOLERANCES

#### §51.1547 Application of tolerances.

Individual samples shall have not more than double the tolerances specified, except that at least one defective and one off-size potato may be permitted in any sample: *Provided*, That en route or at destination one-tenth of the samples may contain three times the tolerance permitted for potatoes which are frozen or affected by soft rot or wet breakdown: *And provided further*, That the averages for the entire lot are within the tolerances specified for the grade.

### SAMPLES FOR GRADE AND SIZE DETERMINATION

#### §51.1548 Samples for grade and size determination.

Individual samples shall consist of at least 20 pounds. When individual packages contain at least 20 pounds, each individual sample is drawn from one package; when packages contain less than 20 pounds, a sufficient number of adjoining packages are opened to provide at least a 20-pound sample. The number of such individual samples drawn for grade and size determination will vary with the size of the lot.

### SKINNING

#### §51.1549 Skinning.

(a) The following definitions provide a basis for describing lots of potatoes as to the degree of skinning whenever description may be appropriate:

(1) “Practically no skinning” means that not more than 5 percent of the potatoes in the lot have more than one-tenth of the skin missing or “feathered”;

(2) “Slightly skinned” means that not more than 10 percent of the potatoes in the lot have more than one-fourth of the skin missing or “feathered”;

(3) “Moderately skinned” means that not more than 10 percent of the potatoes in the lot have more than one-half of the skin missing or “feathered”; and

(4) “Badly skinned” means that more than 10 percent of the potatoes in the lot have more than one-half of the skin missing or “feathered”.

### DEFINITIONS

#### §51.1550 Similar varietal characteristics.

*Similar varietal characteristics* means that the potatoes in any lot have the same general shape, color and character of skin, and color of flesh.

#### §51.1551 Firm.

*Firm* means that the potato is not shriveled or flabby.

#### §51.1552 Clean.

*Clean* means that at least 90 percent of the potatoes in any lot are practically free from dirt or staining and

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practically no loose dirt or other foreign matter is present in the container.

**§ 51.1553 Fairly clean.**

*Fairly clean* means that at least 90 percent of the potatoes in any lot are reasonably free from dirt or staining and not more than a slight amount of loose dirt or foreign matter is present in the container.

**§ 51.1554 Mature.**

*Mature* means that the skins of the potatoes are generally firmly set and not more than 5 percent of the potatoes in the lot have more than one-tenth of the skin missing or “feathered.”

**§ 51.1555 Fairly well matured.**

*Fairly well matured* means that the skins of the potatoes are generally fairly firmly set and not more than 10 percent of the potatoes in the lot have more than one-fourth of the skin missing or “feathered.”

**§ 51.1556 Well shaped.**

*Well shaped* means that the potato has the normal shape for the variety.

**§ 51.1557 Fairly well shaped.**

*Fairly well shaped* means that the potato is not materially pointed, dumbbell-shaped or otherwise materially deformed.

**§ 51.1558 Seriously misshapen.**

*Seriously misshapen* means that the potato is seriously pointed, dumbbell-shaped or otherwise badly deformed.

**§ 51.1559 Injury.**

*Injury* means any defect, or any combination of defects, which more than

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slightly detracts from the edible or marketing quality, or the internal or external appearance of the potato, or any internal defect outside of or not entirely confined within the vascular ring which cannot be removed without a loss of more than 3 percent of the total weight of the potato.

**§ 51.1560 Damage.**

*Damage* means any defect, or any combination of defects, which materially detracts from the edible or marketing quality, or the internal or external appearance of the potato, or any external defect which cannot be removed without a loss of more than 5 percent of the total weight of the potato. See Tables III and IV.

**§ 51.1561 Serious damage.**

*Serious damage* means any defect, or any combination of defects, which seriously detracts from the edible or marketing quality, or the internal or external appearance of the potato, or any external defect which cannot be removed without a loss of more than 10 percent of the total weight of the potato. See Tables III and IV.

**§ 51.1562 Freezing.**

*Freezing* means that the potato is frozen or shows evidence of having been frozen.

**§ 51.1563 Soft rot or wet breakdown.**

*Soft rot or wet breakdown* means any soft, mushy, or leaky condition of the tissue such as slimy soft rot, leak, or wet breakdown following freezing injury.

**§ 51.1564 External defects.**

*External defects* are defects which can be detected externally. However, cutting may be required to determine the extent of the injury. Some external defects are listed in Table III.